

# LA BELLE HÉLÈNE

FRENCH BRASSERIE

## DÉJEUNER



LA BELLE HÉLÈNE BRASSERIE  
WAS NAMED AFTER A FAMOUS OPÉRA  
BOUFFE BY JACQUES OFFENBACH  
WHICH IS ICONIC OF THE FRENCH  
AND PARISIAN SPIRIT OF THE LATE  
19<sup>th</sup> CENTURY.



### A PARTAGER

CHEF'S OLIVES	6
MUSSELS MARINIÈRES HERB BUTTER	17
CHARCUTERIE BOARD CORNICHONS, GRAIN MUSTARD	16
FROMAGES BOARD ASSORTMENT OF FRENCH CHEESES	16
CHARCUTERIE & FROMAGES BOARD ASSORTMENT OF FRENCH CHEESES, CORNICHONS, GRAIN MUSTARD	24



### POUR COMMENCER

MIMOSA EGGS	8
DEVILED EGGS	
TART FLAMBÉE ALSATIAN THIN CRUST, ONIONS, SOUR CREAM, BACON	12
ONION SOUP GRATINÉE	10
TUNA TARTARE* CITRUS, CONFIT LEMON	16
LOBSTER BISQUE ROASTED CHESTNUTS, MUSHROOMS	15
ESCARGOTS GARLIC AND PARSLEY BUTTER	14
FOIE GRAS TORCHON CITRUS MARMALADE, PARISIAN BRIOCHE	24
DAILY OYSTERS*	
EAST COAST* SHALLOT RED WINE VINEGAR	6:15 12:30
WEST COAST* SHALLOT RED WINE VINEGAR	6:18 12:36

### RÔTISSERIE

POULET RÔTI  
FINGERLINGS POTATOES WITH ROSEMARY AND GARLIC  
HALF 26 //// WHOLE 48

### PIECES DE BOEUF

N.Y. STRIP STEAK 12oz*	45
FILET STEAK Tournedos 8oz*	40
HANGER STEAK 8oz*	32
BLACK ANGUS RIB EYE 20oz	56
CHOICE OF SAUCE MAÎTRE D'HÔTEL BUTTER AU POIVRE BORDELAISE BEARNAISE	

### GARNITURES

SALADE VERTE	6
BRUSSELS SPROUTS WITH LARDONS	8
POMMES FRÎTES	6
BUTTERED HARICOTS VERTS	8
POMMES PURÉE	6

### SALADES

SALADE LA BELLE HÉLÈNE RÔTISSERIE CHICKEN, ROASTED POTATOES, RED GRAPES, WALNUTS, BABY KALE, MUSTARD DRESSING	17
SALADE VÉGÉTARIENNE ANSON MILLS FARRO, PEARS, BLEU D'AVERGNE, CHICORY, PECANS	15
SALADE LYONNAISE* FRISÉE, POACHED FREE-RANGE EGG, COUNTRY BACON	15



### SANDWICHES

SERVED WITH SALADE VERTE  
OR POMMES FRÎTES

LBH BURGER AMÉRICAIN* TWIN-4OZ PATTIES, COMTE, SIGNATURE SAUCE	16
CROQUE-MONSIEUR TOASTED PARISIAN HAM AND CHEESE SANDWICH, MORNAY SAUCE	14
CROQUE MADAME	16
FRENCH DIP RÔTISSERIE BEEF, HORSERADISH, COMTÉ	17
SALADE POULET ROTI RÔTISSERIE CHICKEN SALAD, BRIOCHE, LETTUCE, TOMATO	15



### PLATS

BAKED SCOTTISH SALMON* PEAS & CARROTS, TARRAGON BUERRE BLANC	26
GRILLED PORK CHOP* GRAIN MUSTARD SAUCE, POMMES PURÉE	24
GRILLED CHICKEN PAILLARD ROASTED ROOT VEGETABLES, HORSERADISH CONDIMENT	20
QUICHE LORRAINE SALADE VERTE	12
EGGS EN MEURETTE* POACHED EGGS, RED WINE SAUCE, LARDONS	15
HAND CHOPPED BEEF TARTARE* POMMES FRÎTES	20

\*ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.